

COSUS Final Seminar

Nofima Ås, 16 June 2017

09:00 Registration and coffee

09:30 Welcome

Session 1: Food waste and suboptimal foods - Chair: Marije Oostindjer

Suboptimal foods: Causes of waste in the value chain and at consumer level –
Harald Rohm, Technische Universität, Germany

What foods are wasted and why? – Anne Normann, RISE, Sweden

Coffee break

Who wastes suboptimal foods and why? – Ilona de Hooge, Wageningen University,
the Netherlands

Session 2: What can be done? Focus on the consumer - Chair: Harald Rohm

Communicating for food waste reduction: investigation of different messages and
strategies – Valérie Lengard Almlí, Nofima AS Norway

Focus on sensory expectations and experiences – Claudia Symmank, Technische
Universität, Germany

12:05 Lunch

13:05 Attitudes, preferences, pricing and purchase decisions – Laura Andreea Bolos,
Swedish University of Agricultural Sciences, Sweden

*Session 3: The supply chain and suboptimal foods – Chair: Anne Marie Schrøder,
Matvett*

Will the supply chain embrace suboptimal foods? – Ilona de Hooge, Wageningen
University, the Netherlands

The take back clause: does it increase waste, affect price, and retail market power? –
Kostas Karantininis, Swedish University of Agricultural Sciences, Sweden

Coffee break

Focus on retailers: what can they do? – Viktorija Kulikovskaja, Aarhus University,
Denmark

Can an app help consumers waste less dairy past the best before date? –
Marije Oostindjer, Norwegian University of Life Sciences, Norway

Final remarks – Valérie and Marije

15:30 End